

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	1 December 2021		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Commu	nity Media and Constituent Liaison	
1	NAME	Position	
Transmitted by:			
Transmitta oj i	ICE Denver Field Office	e Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	No □		
How many people are current	ntly being cohorted/qu	uarantined due to sickness?	
Number of people currently	cohorted/quarantined	d due to sickness:	6
FORMAL COUNTS: 2.8	V A		
How many people were mos	st recently formally co	ounted in this facility?	
Number of people mo	ost recently formally o	counted in the facility: 5	574
How many people formally	counted in this facilit	y describe themselves as the	following gender?
Female: 58			
<i>Male:</i> 516			
Nonbinary: n/a			
Prefer not to say:	n/a		

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe then	
How many people have been brought into the	he facility this week?
Number of people brought into the f	facility this week: 54
How many people have left the facility this	week?
Number of people who left the facili	ity this week: 119
How many people and where did those who	e left the facility go?
Released into community: unkno	own
Formally removed from the United S	States: unknown
Moved to other facility: unknow	<u>/n</u>
Other: unknow	vn
How many people are currently being house	ed in the Annex?
Number of people who are being ho	sused in the Annex: 253
Female: 58	
Mala:	
<i>Male:</i> 195	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	7 691
ICE Detainees:	3 510
ICE Employees:	0 2
GEO Employees:	0 149
<b>DOCUMENTS RECEIVED:</b>	
Daily Kitchen Opening and Closing	
RECEIVED    Daily Foods Production Service Rec	NOT RECEIVED □
Received	Not Received □
T	
Temperature Logs	
RECEIVED ☑	Not Received $\square$
RECEIVED   Law and Leisure Library Logs	
RECEIVED ☑	NOT RECEIVED $\square$

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

### **SUPPLEMENTAL NOTES:**

Request for information made on November 29, 2021. All population numbers current as of Decmeber 3, 2021.

#### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

#### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 1, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 8 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- \* denotes change in staffing level from previous week

#### TEMPERATURE CHECKS:

Logs provided; see attached documents.

#### LAW LIBRARY:

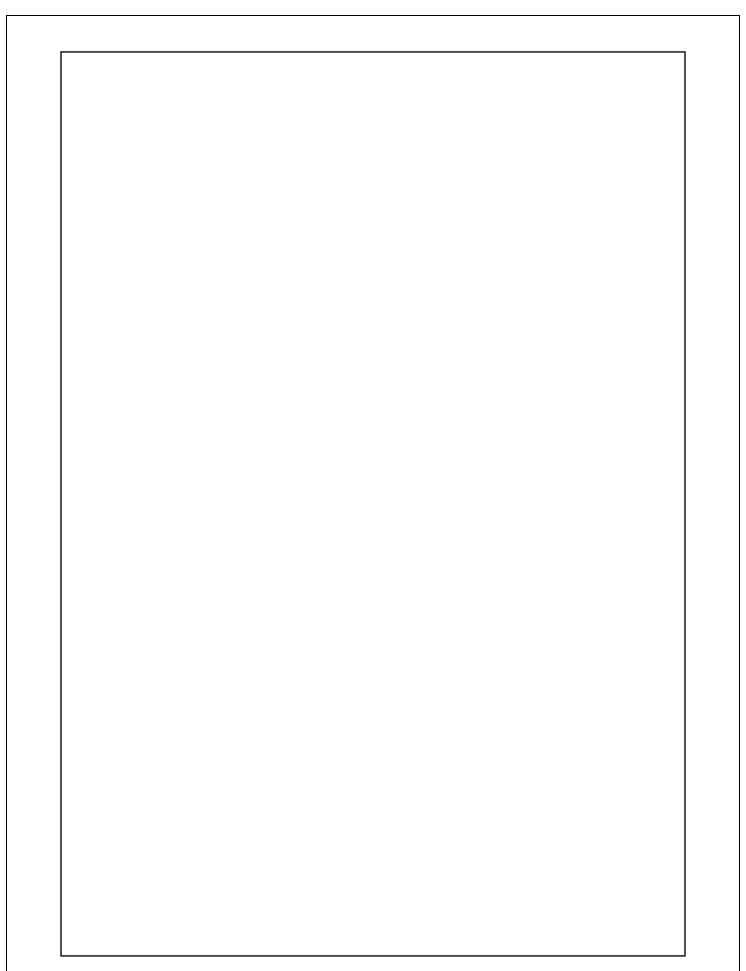
Logs provided for November 17, 2021- November 28, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

#### COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported six (6) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of December 6, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of December 3, 2021.



### **ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	O/ TO/EUE 1		CYCLE 1 WEEK-AT-A-GLAN
10000000	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce
0	Scrambled Eggs	Cream Gravy	Green Beans
110	Diced Potatoes	Whipped Potatoes	Tossed Salad
NV	Tortilla	Carrots & Peas	Dressing
, ,	Saisa	Pinto Beans	Garlic Bread
	Sugar	Fruit Cobbler	Fruit
	Coffee	Dinner Roll	
	Milk 2 %	Margarine	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	te .
TUESDAY	Dry Cereal		
	French Toast	Stir-Fry	T-Ham Macaroni Cheese Casserol
QV.	Syrup	Mixed Vegetables	Beans
	Breakfast Sausage	Rice	Cabbage
111		Tossed Salad	Combread
, ,	Margarine	Dressing	Margarine
	Sugar	Dinner Roll	· Brownie
	Coffee	Margarine	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
EDNESDAY	Farina	Beef and Bean Burrito	Pollsh Sausage
3/	Coffee Cake	Spanish Rice	Refried Beans
War.	Breakfast Sausage	Hominy	
WV	Fruit	Salsa	Grilled Potatoes
161 3	Margarine	Cheese	Salsa
	Sugar		Tortilla
	Coffee	Cornbread / Margarine	Peaches
	Milk 2 %	Tossed Salad / Dressing	Fortified Sugar Free Beverage
HURSDAY	Cream of Rice	Fortified Sugar Free Tea	
IGRODAT		Fajita w/ Tortilla	Chicker Patty
1 16	Pancakes	Grilled Onions & Bell Pepper	Green Beans
179	Syrup	Spanish Rice	Com
1	T-Ham, Sliced	Refried Beans	Potatoes
,	Margarine	Salsa	Margarine
- 1	Sugar	Garden Salad/Dressing	Roll
	Coffee	White Cake / Iced	* · · · · · · · · · · · · · · · · · · ·
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Oatmeal	Taco Meat	
· VA	Scrambled Eggs	Com	Tuna Salad
1111	Cream Gravy	Pinto Beans	Potato Wedges
110	Biscuit	- 1110	Mixed Vegetables
, ,	Margarine	Salsa	Shredded Lettuce / Dressing
	Sugar	Shredded Lettuce	Bread
	Coffee	Shredded Cheese	Ketchup
		Tortilias	Yellow Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
TURDAY	Dry Cereal	Chicken Salad	Salisbury Steak
108	Fried Eggs	Vegetarian Beans	w/ Gravy
1.00	Bread / Margarine	Com Salad	Rice
11	Fruit	Lettuce	Greens
	Jelly	Bread	
	Sugar	Pineapple Cake	Salad w/ Dressing
	Coffee	Fortified Sugar Free Tea	Combread
	Milk 2 %	ounce addar Lies 168	Margarine
IDAY	Oatmeal		Fortified Sugar Free Beverage
a l	Scrambled Eggs	Turkey Ham, Sliced	Beef and Bean Burrito
100	Creamed Meat Gravy	Potato Salad	Spanish Rice
VV		Colesiaw	Refried Beans
	Diced Potatoes	Lettuce	Salsa
,	Biscult	Onion Slice	Lettuce
	Margarine	Bread	Dressing
	Sugar	Salad Dressing	
	Coffee	Mustard	Cheese
	Milk 2 %	Fortified Sugar Free Tea	Cake
		Cummer Sugar beda Taa	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





Cycle 1

	-22-21			444		0250	AN	I Time	: 140	$\cup_{PM}$	
Shift Chec	klist	A	ΙM	P	M			Com	ments		
		No	Yes	No	Yes	+					
All areas secure, no evide	ence of theft		V		V						
Workers reported to worl			V		/						
fever, cough, shortness	of breath, chills,		1		6				ř.		
no skin infection, an	nd no diarrhea		V		V						i
Kitchen is in good genera	l appearance		V		V	Dish	mer	chine.	d V0-	HO H	-1
All kitchen equipment op	erational & clean	X		X				hing.		17 4	
All tools and sharps inver	ntoried		V		1/	1	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	()			
All areas secure, lights ou	it, exits locked										
PRODUCTION SHEET	Menu Items	المراوي	1200	27.50	Xokilo	() A"	كنهون	Offer 4	The pres	Eur	K
Breakfast	Temperatures	RT	180	119	PT	DT	PT		1 1	- 12+	
	Menu Items	Eley 1eg	Cany	The state	Pro s	1000 C	Jak .	Dill me	57 (24	Sulad	or o
Lunch	Temperatures	100	11/2	1701	182	182 K	7	R+ 7	3 h m	- 3%	E
	Menu Items	5 lelo	Spark	CHARLES	( Joed	dresi'r	Mus	Olin D.	30 28	Swing	
Dinner	Temperatures	180	Isn	190	40	21	RT	RT L	to RI	+	
DISH MACHINE		00	Te	mper	ature	Wash	150+	Rinse18	30+ If	Neede	d
Temperature according to manufac	turer's specifications			Break		_	-	_			
and chemical agent used in Final R	inse			Lunc	ch				-		1
				Dinn	er					_	7
POT and PAN SINK			Te	mper	ature	Wash 11	0 F	Rinse 110	F San	itizer-20	ngg00
Final Rinse Temps determined by	chemical agent used			Break	_	128	,	128	2	~^	on
				Lunc	h	122		129	2	2)0	2/10
				Dinn	er	115		120	-	000	M
FREEZER and WALK-	IN .	To	empera	ature		Freezer or below	0	Walk-in 35-40 F	Walk-1	in	
Record temperatures, Free	zer and Walk-ins				AM	- 7.		37.0		8	
Record temperatures, Free	zer and Walk-ins				PM	-10.8		37.0			1
	DRY STORAGE	Tempe	eratur	e 45-8	30	Area 1		Area 1	2.0	-	
Record temperatures Dry S	Storage Areas				AM	68		68			
Record temperatures, Dry					PM	68		69			
Hot- Water Temps in sin		AM	[	PN							
		119		[13							1

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



cycle 1

Rot

All areas secure, no evide Workers reported to work fever, cough, shortness no skin infection, ar			AM PM				M Time: 45 95 PM Comments			
Workers reported to work fever, cough, shortness	2.1.0	No	Yes	No	Yes	A MANU				+
Workers reported to work fever, cough, shortness	ence of theft	110	165	INO	103	1 Kattle	() >ta	ame 1	Vit w	: NC
fever, cough, shortness		-	17		-					-
		-	1					-		
no skin intection. at		-	17	-						-
Kitchen is in good genera		+	1	$\vdash$	V			+		
All kitchen equipment op		X	-4	×	200	10-14-	25	-		-
All tools and sharps inver		17	J	- X	V	Kethe (	109r	0 + 00	Cer.	
All areas secure, lights ou		New States	1	-						_
in areas secure, lights ou		à	1.0	-	V			(4.1	_	
PRODUCTION SHEET	Menu Items	cered	Long	STON	( prosof	Mrs Sign	Wille W	ile ps	8/20 10/02/02	54
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	Menu Items		8	V-9	145:		7	X 60	121	-
		Jan.	Broks	Chip.	Art &	Ming Cookies	Dur Go	my .		
Dinner	Temperatures	174	189	194	RT	40 RT 1	0+	2.1		-
DISH MACHINE	100	<u> </u>	mper	100	Wash 150+	Rinse18	POT TEN	leeded	-	
emperature according to manufac	turer's specifications	100		Break			TAINSCI C	Ou III	reeueu	l .
nd chemical agent used in Final R	inse			Lunc						
				Dinn						-
OT and PAN SINK		<b>†</b>	Te	mper		Wash 110 F	Rinse 110	É Cani	tizer-20	d
inal Rinse Temps determined by c	hernical agent used			Break				T Saill	ilzer-zu	yppr
				Lunc		122	1,55	200	Alpa,	
		1		Dinn		12.2	123	20	oth	N
REEZER and WALK-I	N	TID.			CI	110	110		Opp	n
REEZER and WALK-I	IN	16	empera	ature		Freezer 0 or below	Walk-in 35-40 F	Walk-in		*
ecord temperatures, Free	zer and Walk-ins				AM	-10.8	35	33-40 F	_	-
ecord temperatures, Freez					PM	- 10.9	36.4	36.5		-
	DRY STORAGE	Tempe	eratur			Area 1	Area2	1	-	
ecord temperatures Dry S		1			AM	67	17	1	-	-
ecord temperatures, Dry	Storage Areas				PM	68	67		-	
ot- Water Temps in sinl		AM		PM	_	U V	Q D		-	2
Date of the control o	-	11.5		12		1		-	-	1
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FOOD SERVICE MANAGER



Cycle

Date: 11-29-	21					Time	e: <b>B</b> 10	AM T	ime:	1822	PM	
Shift	Check	list	A	M	P	M			omme	-		
			No	Yes	No	Yes						T
All areas secure, no	eviden	ice of theft		χ					:			44
Workers reported to				X		X						
fever, cough, shor	tness c	of breath, chills,		X		V						-
no skin infectio	n, and	l no diarrhea		X		V						
Kitchen is in good ge	eneral	appearance		X		X						
All kitchen equipmen	nt open	rational & clean		X	×							T
All tools and sharps i	invent	oried		×	/	X						1
All areas secure, ligh	ts out,	exits locked				V			1			+-
PRODUCTION SH	EET	Menu Items	Karias	Control of	offer	no Son	Krown S. 5.	نعهي كر	mile	Brok	(A	N.
Breakfast		Temperatures	Inc	174	NT	26	Da D	e pr	34	nT	_	RT
		Menu Items	Bray	P.U.	W. W. W.	Salar	July Co	drest has	المراكب	Cran 1	rev	Com.
Lunch		Temperatures	176	179.	170	OT	10 11	_	DT	40	RI	179
		Menu Items	Valish &	who	azza	Silve	TO TE		baken	Caristo	Many	1, (
Dinner		Temperatures	165	120	165	38	RT 32	27	160	160	B	
DISH MACHINE			190	S Te	mper	ature	Wash 15		se180-	11.	eeded	
Temperature according to m	anufactu	rer's specifications			Break					44.11	- Cucu	1
and chemical agent used in F	inal Rin	se al aller			Lunc	h		_				1
					Dinn	er				Louis		-
POT and PAN SINK				Te	mper		Wash 110 I	Rins	e 110 F	Saniti	zer-20	İnom
Final Rinse Temps determine	ed by ch	emical agent used			Breakt		119		28	_	opp	-
					Lunc		120		7	200	244	1,6
					Dinne		120	12		000	TT	11
FREEZER and WA	LK-IN	The second secon	Те	mpera	iture		Freezer 0 or below	Walk 35-40	in \	<u>                                    </u>	pp	h_
Record temperatures,	Freeze	er and Walk-ins				AM	-12_			39	1	
Record temperatures,						PM	-11	39	13 /	10.5		
		RY STORAGE	Tempe	rature			Area 1	Area	2	1000	1	1
Record temperatures I						AM	65	G	9		i –	
Record temperatures,	ecord temperatures, Dry Storage Areas					PM	65	69	,			
Hot- Water Temps in			AM		PM			1			-	
			120	)	111				1			
211						-	1	4	ė			

Signature, Cook Supervisor (AM)

11/29/21

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)



Date:		1-25-21					0300	AN			44,0	) PM	
Shift (	Check	list	A	M	PI	M			Co	mme	nts		
			No	Yes	No	Yes							
All areas secure, no	viden	ce of theft		V									
Workers reported to	work,	no open sores,				1							
fever, cough, short	ness c	of breath, chills,		/									1
no skin infectio	n, and	no diarrhea		1		/							
Kitchen is in good ge	neral	appearance		1	Manage Community Sales	/	Dish	ma	chin	2 -	+ 12	0.46	tH
All kitchen equipmer	it opei	rational & clean	V		1		Dish	lean	rer	(DYO)	+ w	UNIC	ena
All tools and sharps	nvent	oried		/		/				ę.			0
All areas secure, ligh	ts out,	exits locked		/		/				Ž*			
PRODUCTION SH	EET	Menu Items	owned	cookies	2005	Chauson's	rond	3 Par	e street	run't			
Breakfast		Temperatures	149	AT	175	172	.40	RT	RT	37			
Diductust		Menu Items	Karters	.eu	350,05	Consessed C	Shirt .	دهي لاه	Charle our?	* × >			A.
		TYRURAN AUGUS	KUKES	Chang 7	440 Wy	Contractor	3757	107	CADE DA	W. Car	LOU .	Marg	Sign
Lunch		Temperatures	165	173	169	V 1	1165	170	171	40	KT	40	KT
		1 1		1 -	AX.	Bahana	a distante	Sheet	nd.	0	A	1	
			By Sandwar	chips	Capicks	Gov.	100 FRE (	v)	Barre .	30 mg	0		
Dinner		Temperatures	38	RT	18-8	BT	RT	RT	BI	RT			
DISH MACHINE			a	78 T	emper	rature	Wash	150+	Rins	se180	+ If N	Veede	d
Temperature according to m	anufact	urer's specifications			Break				-	_			
and chemical agent used in	Final Ri	nse			Lun	ch	_			_			
					Dinr		-	_	_				
POT and PAN SINI	<	all has "		Т	empei	rature	Wash 1	10 F	Rinse	110 F	San	itizer-2	00ppm
Final Rinse Temps determin		nemical agent used			Break		12	7	12	a	2	2064	m
	4 1 1 1				Lun		128	7		1	100	esupo	T
	TENNY TO				Din		12	5		9		DPPI	
FREEZER and WA	IVI	NY	T	emper	-		Freeze	0	Walk		Walk		-
FREEZER and WA	LIX-I.	IN .	1 1	emper	ature		or belo		35-40		35-40		
Record temperatures,	Freez	zer and Walk-ins				AM	-9.	8	37	. 7	38-	8	
Record temperatures.						PM	-11.	9	223	-0	39.	2	
		DRY STORAGE	Temp	eratui	re 45-		Spice	Room	Store				
Record temperatures			1			AM	68		62	3			
Record temperatures,						PM	60		6				
Hot- Water Temps			AN	1	P	M							
			119			D							1

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Cycle 1

Date: 11/26				and the second s	Time	e: 4	AN	/I Ti	me:	1800	) PM	
Shift Che	cklist	A	M	P	M							
		No	Yes	No	Yes	154	Ker	+10	15+	Stran	a Al	4 . 200
			X		X					YZI(4#	gr In	it gov
			3		X	mid	de 1	Codler	G.	+ 4	3.7	1
			×		X							
			1		X	10	ish 1	Wach	Ne	Stamer Note  Stamer Note  13.3  OUT  13.3  OUT  14.2  17.2		
			+		1		14	rolar	/	Sheamer Not  13.3  OUT  13.3  OUT  13.3  OUT  14.2  17		
		×		X	PM Comments  Yes   St Kettle   St Stamer Note    Middle Cooler 9t 93.3  DIST NUCLIAL OUT  OFFICE   St Kettle   St Stamer Note    Middle Cooler 9t 93.3  DIST NUCLIAL OUT  FOR THE ST ST RT							
	Shift Checklist  AM PM Comments  Comments  No Yes No Yes  No Yes No Yes  A Rettle 15th Stamp A  Rettle 15th Stamp											
Shift Checklist  AM PM Comments  No Yes No Yes Preserrate 1st Strams  All areas secure, no evidence of theft  Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea  Kitchen is in good general appearance  All kitchen equipment operational & clean All tools and sharps inventoried  All areas secure, lights out, exits locked  PRODUCTION SHEET  Breakfast  Temperatures  Menu Items  Menu Items  Menu Items  Dinner  Temperatures  Dish MACHINE  Temperatures  Temperatures  Dish MACHINE  Temperatures  Temperature  Temperature  Dinner  Temperatures  Temperature  Temperat												
PRODUCTION SHEET		Ochurch	SULS	Chank	6.5UNA	Mesc)	2862	White	NI	TB	Jack Jack	(May
Breakfast	Temperatures	179					10-4-	Dr	24	PT	DT	
	Menu Items		1	P. King	3,300	Whi	Cel	torhile	rer	(1) Jan	Cons	
Lunch	Temperatures	192	187	191	RT	37	37.5	RT	VI	- 197	DI	-
		Tury	P. Toka	Wes -	White		beech	Leith	Call	The great	وي المالية	Court
Dinner	Temperatures		155	140	40	27	PT	RT	O.T	-0-	- 110	OT
DISH MACHINE	Menu Items  Temperatures  IQ2 187 191 ICT 37 37.5 ICT ICT IQ2 ICT  Menu Items  Temperatures  HO 155 140 40 ICT ICT ICT ICT ICT ICT  I MACHINE  Insurance according to manufacturer's specifications  I machine Items  Temperature  Breakfast  I much  Dinner  and PAN SINK  Temperature Wash 110 F Rinse 110 F Sanitizer-	eeded	KI									
				_			+		7	1111		
and chemical agent used in Final I	Rinse			Lunc	h							
				Dinn	er	_		6n. yr		-	-	
			Te	mper	ature	Wash 1	10 F	Rinse	110 F	Sanit	izer-200	Oppm
Final Rinse Temps determined by	chemical agent used			Breakf	ast	129	,	12.	7	20	NV IV	2014
75				Lunc	h	125		Olove-1		700	-	40)
				Dinne	er	15		126		26	ODO	M
FREEZER and WALK-	IN	Те	mpera	iture								20
Record temperatures, Free	ezer and Walk-ins		Chick-		AM		1	(1)3			-	
								093				
		Tempe	rature		_			- P -	1	2410		
Record temperatures Dry	Storage Areas										+	
							3	69			+	
		AM				~ (		~ 1				$\vdash$
									1			
0 1/		- Carolina for				1000		1 /				

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Date: 1 - 27 - 2021 Shift Chec	1:1:4	T 4	N.	T p	Time	A		1900	PM	
Smit Chec	KIISt	No	Yes		M	101-11	Comm		0.11	
All areas secure, no evide	nce of theft	NO	res	No	Yes	10111	4	tomor	1) dishim	
Workers reported to work			1	14	1	Middle	midge		4,444	
fever, cough, shortness			×	+-	X				- de-	
no skin infection, an		-	X	$\vdash$	1					
Kitchen is in good genera			X		1 7	-			i 1	
All kitchen equipment ope		-	X	×	17					
All tools and sharps inven		1 7	X	X	10					
All areas secure, lights ou		Sitsaine	1	-	1					
PRODUCTION SHEET	Menu Items	المعمل	RNA	المو والم	Hery	Jehn mes	) Crept (1)	le mit	Z Sie	
Breakfast	Temperatures				रिन			let "	The same	
Dicartast	Menu Items	R7	184	Rt		RT 36	PLT D	c 39	RI	
	Wienu Items	Report	And the	Check	10xx	press capar	Xe Sh	we hall	Eury	
Lunch	Temperatures	40	155	POT	40	RT RT	RT 4	0 180	25	
	Menu Items	Solis	done	(0)	(years	Colo & Vrg	Swill me	MACE.	boyen gray	
Dinner	Temperatures	164	160	145	1/5	AT 29	RT 3	BRTI	65 RT	
DISH MACHINE		00	T T	emper	ature	Wash 150-	Rinse18			
Temperature according to manufac	turer's specifications			Break			- Addisord	- 1111	cucu	
and chemical agent used in Final R	inse			Lunc						
				Dinner						
POT and PAN SINK			Te	emper		Wash 110 F	Rinse 110	F Saniti	zer-200ppm	
Final Rinse Temps determined by c	hemical agent used			Break		118	118		OPPA	
				Lunc		110	110		rem	
				Dinn		117	11-3	200		
FREEZER and WALK-I	N	Те	mper	ature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F	T point	
Record temperatures, Free:	zer and Walk-ins				AM	-10.7/		+37.8	00	
Record temperatures, Freez					PM	9 1	10LC. 5	38.6		
	DRY STORAGE	Tempe	ratur	e 45-8		Area 1	Area 2	10.00	1	
Record temperatures Dry S				$\rightarrow$	AM	63	64		1	
Record temperatures, Dry	cord temperatures, Dry Storage Areas			-	PM	64	64			
Hot- Water Temps in sinl		AM		PM						
		127		111						
2024	11/20	-121				G. A				
gnature, Cook Supervisor (AM)	ure. Cook Supervisor (AM)			Signature, Cook Supervisor (PM)						

FOOD SERVICE MANAGER



Cycle 1

Date:	11	128/21				Tim	e:030)	AM	Tim	/ ` 1e:	1800	PM	
Shif	t Check	list	A	M	P	M	1			nmei			-
			No	Yes	No	Yes	Dig	n m	aehi			1110	
All areas secure, no				×		1. %	H /	1	er,		ndo	, , , , ,	
Workers reported to	work,	no open sores,		X		X	- MA		no		-/1		
fever, cough, sho	rtness c	of breath, chills,		X		X	11/11	20/2	neson	I U	Jupa	ing	w
no skin infect	ion, and	no diarrhea		X		80	1 "	1011 10	ecenosis.	1		U	
Kitchen is in good				X		X							1
All kitchen equipm			X		X								
All tools and sharps				X.	1	X							
All areas secure, lig	hts out,	exits locked		X		4							
PRODUCTION SI	HEET	Menu Items	ObiTonical	Cray	SURVE STATE	die	N.3Com	CEUN	5~9° (	. We	mile	July	O CHO
Breakfast		Temperatures	190	16-8	1-27	175	RTA	38	RT	0+	32	714	KOT
		Menu Items	Fra	Port	Stu's	Letter	188	Just of	mustas	Nost.		210	( S
Lunch		Temperatures	40	40	40	40	40	et 5	27	er	0	RT	0
		Menu Items	Brouge	Whigh	na	Sular	18/4 Y	region (	Jula (	wha.	Try!	N. Kom	الم المراكب المراكب
Dinner		Temperatures		-	6	-0	V	10.0	Che	25	0	140	- A
DISH MACHINE			100	₹ Te	mper	ature	Wash	150±	Rinse1	80+	If Ne	hobo	
Temperature according to r	i e				Breakt		1,			301	11 146	cueu	
and chemical agent used in	Final Rins	e de la companya de l			Lunc	h							
					Dinn					-	>		
POT and PAN SIN				Te	mper		Wash 11	0 F	Rinse 11	0 F	Saniti	zer-20	Oppun
Final Rinse Temps determin	ed by che	mical agent used			Breakf		129		127	7	20	101 201	oppin
					Lunc		157		126		00	1/1/20	2001
					Dinne		17		15		000	OOF	21/4
FREEZER and WA			Te	mpera			Freezer or below	8	Walk-in		alk-in -40 F	APP1	<i>y</i> C
Record temperatures,	Freeze	r and Walk-ins				AM	-10.0		2119		37.8	-	30
Record temperatures,	Freeze	r and Walk-ins				PM	-11.6	-	117	+	383		4
		RY STORAGE	Tempe	rature			Area 1		rea 1	+-	100		
Record temperatures	Dry Sto	rage Areas				AM	68	3 = 1 = 1		+			
Record temperatures,	Dry Sto	orage Areas			F	PM	108		63				
Hot-Water Temps i	n sink		AM		PM		Unz		112_1	1			
			120		115					1			
Signature, Cook Supervisor	600							) eya				and the state of t	
ignature, Cook Supervisor	(AM)				S	ignatur	e, Cook Si	pęrviso	r (PM)				

FOOD SERVICE MANAGER

### GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	72.50 70.81 70.00 69.21
B-1 B-2 B-3 B-4	69.71 70.81 72.22 68.42
C-1 C-2 C-3 C-4	67.91 69.52 67.50 66.82
E-1 E-2	70.11 70.11
D-1	72.50
ISOLATION	
PATIENT ROOM	68.11
INTAKE/RECEIVING Tank Temp S-12 Present Value	72.02 71.48
BOILER-3 Universal Input[1]	139.34
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	166.58



Secure Services™

## Monday, Nov. 22, 2021 North Building Temperature Log

195 Aurora Detention Center3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
	A-1	72.5							
	A-2	70.8							
	A-3	70.							
	A-4	69.2							
	B-1	69.7							
	B-2	70.8							
	В-3	12.2							
	B-4	68.4							
	C-1	67.9							
	C-2	69.5							
	C-3	67.5							
	C-4	66.8							
	D-1	725					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	701					N/A	N/A	N/A
	E-2	70.1							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A,	N/A	N/A

							- 1	- 7	- 1/	
	E-2	70.1								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A	
	Intake	N/A			N/A	N/A	N/A	N/A	N/A	
PRINT: rite Legik		ocgav,	Tony		SIGN:	Tory	r Helle			
dical Sh	owers Ten	nperature l	Log							
	Name:					Date:				
ROOM	542	540	538	536	534	523	522	Tub R	loom	
Air:	68.1									
	97.8	79					-			
Vater:	/ - 1									
Water: nperature	Taken witl	a Fluke Mo	od 52 Digita	al Thermor	neter				ned 18th	



## Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Nov. 29, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	74.2	104.7		
South-B	72.3			
South-C	74.3			
South-D	715			
South-E	72.7			
South-F	73.1			
South-G	7/.3	104.4		
South-L	70.5			
South-M	74.3			
South-N	71.8			
South-X	72.5			
South-Y	14.7	T-Stot Dox pr	yed open, Se	1 674.0
South-Z	71.1	•	, , ,	
South SMU	65.7	OFFICER HAS T-S	TAT @ 65.0	
South SMU Shower 3	(6)	104.7		N/A
MED ISO- Room 1	71.2	105+	N/A	N/A
MED ISO- Room 2	71.0	,	N/A	N/A
MED ISO- Room 3	71.3		N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Galacgae Tony
Write Legibly

SIGN:

Temperature is taken with a Fluke Mod 52 Digital Thermometer